



### Full Course Dinners

DINNERS FOR (2) \$2.95 Per Person	DINNERS FOR (2) \$3.50 Per Person
APPETIZER	93.30 Tel Pelson
Egg Rolls	APPETIZERS
SOUP	Angel's Drum
Consomme	Во Во
ENTREES	L ENTREES
Chicken Chop Suey	Beef Chop Suev
Sweet and Sour Spare Ribs	Sweet and Sour Spare Ribs
Steamed Rice	Plain Fried Rice
Pastries and Coffee	Pastries and Coffee
DINNERS FOR (3)	DINNERS FOR (3)
\$3.75 Per Person	\$4.00 Per Person
APPETIZERS	7
Egg Rolls	APPETIZERS
Во Во	Mongolian Beef
SOUP	Barbecued Ribs
Chop Suey	Won Ton
ENTREES	
Breaded Shrimps	ENTREES
Chicken Chow Mein	Special Chicken Chow Mei
Sweet and Sour Spare Ribs	Sweet and Sour Chicken
Steamed Rice Pastries and Coffee	Mushroom Fried Rice
Pastries and Collee	Pastries and Coffee
DINNERS FOR (4)	DINNERS FOR (4)
\$4.25 Per Person	\$4.75 Per Person
APPETIZERS	, , , , , , , , , , , , , , , , , , ,
Egg Rolls	APPETIZERS
Won Ton	Lichee Ribs
Angel's Drum	Scallop Chunks
SOUP	Egg Rolls
Chicken Rice	Во Во
ENTREES	ENTREES
Beef Chow Mein	Breaded Shrimps
Soo Guy	Beef with Chinese Vegetable
Guy Ding	Chicken with Pineapple
Sweet and Sour Spare Ribs Steamed Rice	Mushroom Fried Rice
Pastries and Coffee	Chinese Pastries
Above dinners for more persons, same dinner	Coffee

COMMUNAL DISHES FOR A FESTIVE OCCASION IN CANTONESE STYLE

(Please consult Maitre'd)

These dishes require a minimum of 8 persons and 48 hours advance notice.

9 Course Dinner .....\$9.00 per person 12 Course Dinner ...\$12.00 per person





# Appetizers

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Baby Abalone(4) Skewered, seasoned with Soy Sauce	2.20	Barbecued Ribs	.(
Mongolian Beef (4)  Tenderloin of Beef, basted with a touch of ginger flavour, barbecued and served on a miniature spear.	2.20	Barbecued Pork Tenderloin 2 Barbecued Pork Liver 1	
Lichee Bo Bo Spiced Meatball, a gourmet's delight.  (8)	1.25	Won Ton (10) Small Order 1. (18) Large Order 2. Crisply deep fried, served with Ginger Sauce	
Crab Button (12) A far eastern favourite delicacy of Crab Meat in Fresh Mushrooms.	2.40	Jaa Guy Gwan	
Angel's Drum (4)  Tender Chicken Drum Sticks — a heavenly recipe — fried to a golden brown, served with Sweet and Sour Sauce.	1.00	deep fried into golden brown, served with special delicate sauce.  Scallop Rolls	
Scallop Chunks (12) Deep Sea Scallops stuffed and dipped in Water Chestnut Flour and pan fried to a golden brown.	2.40	(10) Large Order 3. Cantonese Chefs have that rare ability to bring out flavour to the highest expectation. They have excelled themselves in this fine dish. It is a must to try.	C
Manchurian Pork  Tenderloin of Pork, marinated in special sauce, barbecued and served on a bamboo skewer.	2.10	Lichee Spare Ribs 3,  Honey treated with Garlic flavour Small Order 2.	.3
		Delicious Egg Roll each .	3
Fresh Shrimp Cocktail Lichee Cocktail Sauce	1.75	Plum Sauce	2

# Selection of Soups

SOUP FOR ONE	
Seaweed Soup A Polynesian favourite	5
Consomme (Chicken)	3:
Chop Suey (Vegetables)	4:
Chicken Rice	50
Chicken Noodle	50
Chicken Egg Drop	5:
Chicken Mushroom	55
Won Ton	65
SOUP FOR TWO (20 minutes advance notice)	
Bird's Nest with Sprinkled Chicken	2.75
Bird's Nest with Lobster Meat	3.00
Bird's Nest with Crab Meat	3.00
Shark's Fin with Shredded Chicken	3,75
Shark's Fin with Lobster Meat	4.00
Shark's Fin with Crab Meat	4.00



# Saute Vegetables

Bok Choy (Chinese Greens) 1.50 Mushrooms 1.50 Green Peppers	Mixed Chinese Vegetables         2.25           Snow Pea (seasonal)         2.25           1.50         2.25
Green Peppers	

## Rice

Steamed Rice, per bowl	Chicken Fried Rice
Plain Fried Rice 1.00	Subgum Fried Rice
Mushroom Fried Rice 1.25	Subgum Chicken Fried Rice 1.75
Barbecued Pork Fried Rice 1.50	Fresh Shrimp Fried Rice 2.00
Beef Fried Rice 1.50	Lobster Fried Rice
Yong Chow Fried Rice	2.50

# Eggs in Oriental Fashion

Barbecued Pork Egg Foo Yong 1.50 M Chicken Egg Foo Yong 1.50 E Lobster Egg Foo Yong 1.50 E	
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## Beef and Pork

Ngow Ding Diced Beej with Vegetables and Almonds	.2.00
Sliced Beef Bok Choy (Chinese Green)	.2.75
Sliced Beef with Green Peppers	.2.75
Sliced Beef with Tomatoes	.2.75
Sliced Beef Sauteed with Sliced Mushrooms	.3,00
Sliced Beef Garlic Black Bean Sauce	
Chow Ngow Pin Sliced Beef with Mixed Chinese Vegetables	
Sliced Beef with Chinese Snow Pea (seasonal)	3.75
Kwang-Tung Beef	
Cross grain slices of Tender Beef, flavoured with Imported Ginger Tips	
Garlic Pork Spare Ribs — Black Bean Sauce	2.00

Minimum Charge per person \$1.00





# Lichee Garden Specials

The culinary art of our master chefs has brought into being something new and entirely different for the gourmet of oriental dishes. May we suggest a few of these skillfully prepared, expertly blended dishes which you will find are quite generous portions so that you may enjoy a really pretentious and varied feast.

LICHEE BEEF TENDERLOIN		6.75
Sliced Beef tenderloin sauteed with selected whole Mushrooms — this one melts in your mouth.	SMALL ORDER	3.75
TAI DOP VOY		5.50
Sliced breast of Chicken, Shrimps and barbecued Pork, sauteed with Mushrooms, Celery Hearts, Mixed Chinese Vegetables, Water Chestnuts, Bamboo Shoots—this one has a divine flavour.	SMALL ORDER	3.25
SHANGHAI GUY KEW		4.00
This is a new, mysterious recipe of delicately prepared chicken garnished with sweet and sour. Our chef takes great pride in this preparation.	SMALL ORDER	2.75

DUCK	
Boned Long Island Duck, barbecued tenderly in SMALL ORDER spices—this one is a real delicacy.	4.00

MOY TZE SOO OPP	5.50
Boneless Duckling delicately crisp-cooked, topped with Wild Plum Sauce. Pineapple and Lichee Fruit—an Oriental favourite.	

LICHEE LO-MEIN (BEEF OR CHICKEN)		5.50
Fresh egg noodles under a mound of Chinese vegetables, Water Chestnuts, Bamboo Shoots, delicately flavoured with Mush- rooms—this one is a gourmet's delight.	SMALL ORDER	3.00

KOREAN SHRIMPS		6.00
This has fast become a favorite with Lichee's Patrons—to SMAI Shrimp Lovers we highly recommend this rare treat.	LL ORDER	3.00

Porterhouse Steak Lichee Style

For many years this dish was a closely guarded gournet's delight, ordered only by a few discriminating diners who were aware of its availability through the liaison of certain waiters who could pull strings with the chef.

The Management has decided this sort of practice was unfair to our many loyal patrons who were not so fortunate as to be in with the right waiter. The secret is out. This delicious bridled Porterhouse Steak, boned, cubed and sauteed with bamboo shoots, water chestnuis and fresh green vegetables is now available to all. (By the way, one of the secrets is, it's a feast for TWO)

11.00

# Poultry Suggestions

Chicken Liver with Green Peppers	2.25	Sliced Chicken with Snow Pea
Chicken Liver with Chinese Vegetables	2.75	Chicken Soo Guy  Breaded Chicken with Roasted Crushed Almonds
Chicken Liver with Sliced Mushrooms Curry Breast of Chicken	2.25	Ginger Sauce Guy Kew Chicken with freshly Minced Ginger Roots  3.00
Ina Doo Chicken Wings (6)	1.75	Soo Guy with Garden Tomatoes
Deep fried, spiced Salt  Jaa Doo Guy Deep fried Chicken with spiced Salt	4.00	Soo Chow Guy Kew
Guy Ding Diced Chicken with Vegetables and Almonds	2.00	Chiefran Polls (6) Small Order 2.50
Special Guy Ding	2.75	Stuffed Breast of Chicken, (12) Large Order 4.75 Sauced, topped with Roasted Crushed Almonds
Added Chinese Water Chestnuts and Bamboo Shoots Chow Guy Pin	.3.25	Chicken Rolls Soo Chow 3.00  Fresh Mixed Vegetables, Imported Chinese Mushrooms, slivers of Water Chestnuts, Bamboo Shoots

## Sea Foods in Season

Broiled Lobster Tails Chefs Salad and Potato inc	
Fresh Shrimps, Tomato Sauce 2.75	Curry Shrimps
Harr Ding Diced Shrimps with Vegetables and Almonds  Fresh Shrimps with Green Peppers,	Whole Fresh Yellow Pickerel, Breaded, Deep Fried, Served with Sweet and Pungent Sauce
Tomato Sauce 3.00  Breaded Jumbo Shrimps with Sliced Lemon 3.75	Whole Fresh Yellow Pickerel, served Dragon Boat style, submerged in a pool of Sweet and Sour Sauce,
Small Order 2.50	Fresh Scanops, 300 Chow
Breaded Shrimps, Soo Chow	Hong due deanops (oreaded)
(Cubed Breaded Fish) 3.75 Pan Fried Shrimps (Hoi Sen Sauce) 4.00	
Fan Tail Shrimps	(12) 3.50 (6) 1.75

## Sea Foods with Meat

Pacific Crab, Cantonese style 4.85	Live Lobster, Cantonese style according to size
Fresh Shrimps, Lobster Sauce 3.25	Lobster Tails, Cantonese style 5.50
Fresh Shrimp Rolls, Sesame Sauce	Butterfly Shrimps (6) Small Order 2.50





## Chop Suey

/egetable Chop Suey1.50	Vegetable Chow Mein 1.7
Pork Chop Suey	Pork Chow Mein 2.0
Beef Chop Suey	Beef Chow Mein 2.0
Chicken Chop Suey 1.75	Chicken Chow Mein
Chicken Liver Chop Suey 1.75	Chicken Liver Chow Mein 2.0
Subgum Vegetable Chop Suey 1.75	Subgum Vegetable Chow Mein 2.0
Subgum Beef Chop Suey 2.50	Subgum Beef Chow Mein 2.7
Special Chicken Chop Suey 2.50	Special Chicken Chow Mein 2.7
Subgum Chicken Chop Suey 2.50	Subgum Chicken Chow Mein 2.7
Fresh Shrimp Chop Suey 2.50	Fresh Shrimp Chow Mein 2.7
Subgum Shrimp Chop Suey 3.00	Subgum Shrimp Chow Mein 3.2
Lobster Chop Suey	Lobster Chow Mein
(Chop Suey and Chow Mein have the same ingredients to	with the exception of noodles in Chow Mein)

## Sweet and Sour or with Pineapple

Fresh Pork Spare Ribs (Breaded) Sweet and Sour	1.60
Fresh Pork Spare Ribs (Breaded) Sweet and Sour	1.8
Fresh Pork Spare Ribs (Breaded) with Pineapple	23
P. J. DJ. I air (Presided) Sweet and Sour	2.0
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T 1 C 1 1 Chi-les (Preeded) Sweet and Soll	
- 1 C 1 1 C1'-1 (Decoded) with Pineannie	
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(Decoded) with Pineannie	
- 1 Come Dork Spare RIDS	
t 1 Ot :- less with Lichee Eritt	
Cinger Sauce Guy Kew (cubed Chicken with fresh minced ginger roots)	5.0

Salads	Tender Steaks
ombination Salad 1.95 hicken Salad 2.50 nrimp Salad 3.25 obster Salad 3.50	Broiled Porterhouse 7.50 Broiled Filet Mignon 8.00
Russian Dressing or French Dressing Rolls and Butter Included	French Fried Onion Rings

### Desserts

Kumquats in Syrup	Fortune Cookies
Ginger in Syrup	Almond Cookies
Lichee in Syrup	Ginger Sesame Jellies
Ice Cream	Rice Squares
Sherbet	Mix Cookies Person .25

Fong Wong Rolls

## Beverages

Fresh Milk	Chinese Woo-Loong Tea
Coffee or Tea	Chinese Jasmine Tea
Coca-Cola, Seven-Up, Orange Crush,	Chinese Lichee (flavour) Tea
Tab, Ginger Ale, Pepsi Cola .25	Iced Tea or Coffee

### Miscellaneous

Fried Noodles	Sweet and Sour Sauce
Bread and Butter	Pineapple Sweet and Sour Sauce
French Fried Potatoes	Lobster Sauce
Side dish Almonds	50/

